

# NATIONAL CANNERS ASSOCIATION



## Information Letter



FOR N. C. A. MEMBERS

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### Ask President's Approval of Broader Research Program

Representatives of thirteen agricultural, industrial and other organizations at a conference with President Coolidge on June 6 asked his consideration and approval of a broader program of agricultural research along such lines as those in charge of the Agricultural Department's research activities may judge to be to the best interest of the country's agriculture. The committee waiting upon the President did not specify a detailed program, but asked for a liberality of treatment that would permit the Budget Bureau to open the door to a comprehensive program of fundamental research.

Organizations represented at the conference with the President included: National Grange, American Farm Bureau Federation, National Cooperative Milk Producers' Federation, American Dairy Federation, National Association of Lumber Manufacturers, Better Understanding Between Industry and Agriculture, National Automobile Chamber of Commerce, National Canners Association, National Association of Fertilizer Manufacturers, Tanners' Council of America, National League of Commission Merchants, American Sugar Cane League, and the United States Sugar Manufacturers' Association.

For the current year there is appropriated to the Department of Agriculture about \$160,000,000, of which there is available for research work, including chemistry, roads, forests, and weather, as well as recognized agricultural fields of soils, crops and animals, a total of about \$10,340,000.

In connection with this request for a broader research program, it is of interest that the director of scientific work in the Department of Agriculture has made an estimate of the dividends from some of the research work done by the Department. In a recent address he stated:

"The Bureau of Plant Industry's 20 completed projects costing a total of a little less than \$1,000,000 make possible an annual saving of more than \$660,000,000.

"Six projects of the Bureau of Entomology dealing with the life histories and control of insects and costing a total of \$203,275, are resulting in an estimated annual saving of nearly \$3,000,000. Twenty continuing projects costing a little more than \$300,000 a year are resulting in a possible annual saving of \$69,500,000 with a possible increase to \$130,000,000.

"Facts disclosed by the Bureau of Soils at a cost of \$150,000 have a possible annual value of \$21,000,000. This does not include the important work of soil survey as the basis of permanent agriculture.

"The Bureau of Chemistry's seven completed projects which cost a total of \$350,484, are resulting in an estimated annual saving of more than \$19,000,000. Continuing projects costing approximately \$78,000 a year have an estimated potential value of more than \$11,000,000 a year.

"A careful analysis of results of the research work that has been done by the Department shows that for every dollar expended for research there is an annual yield of \$500, or, to state it another way, each dollar invested yields an annual return of 50,000 per cent."

#### Courteous Treatment of Complainants

In connection with the investigation of consumer complaints which the National Canners Association has carried on for a great many years, it has been found that the work of the investigator is often seriously handicapped by the fact that the consumer has not been courteously treated by the salesman, distributor or canner to whom the complaint is made. This causes a feeling of resentment and antagonism which could usually be avoided by treating the complainant courteously, and which often increases the difficulty and expense of handling the claim.

While it is not necessary to acknowledge such complaints as bona fide, it is nearly always advisable to treat them as such and give the complainant a courteous and sympathetic hearing.

### Freight Rate Complaint Filed

A complaint has been filed with the Interstate Commerce Commission asking it to require the establishment of reasonable rates on tin cans from Chicago to Watertown and Winsted, Minn., and of canned foods from Watertown and Winsted to San Francisco, Los Angeles and points taking the same rates.

### Uniform Specifications for Federal Prison Supplies

Under plans devised in the division of Federal prisons in the Department of Justice to secure uniform specifications for all penal and correctional institutions under its control, the first of such specifications has been approved embracing 29 specifications for food products covering requirements for the Atlanta and Leavenworth penitentiaries. As soon as standard specifications have been established it is proposed to handle consolidated bids through the office of the Superintendent of Prisons instead of the former practice of having the five penal correctional institutions issue separate proposals covering their individual requirements.

### U. S. Standards for Sweet Cherries

The Bureau of Agricultural Economics of the U. S. Department of Agriculture has announced the following standards for sweet cherries (1927):

#### GRADES

*U. S. No. 1* shall consist of fresh cherries of one variety which are well formed, mature, but not soft, overripe, or shriveled and which are free from decay and from damage caused by dirt or other foreign matter, skin breaks, cracks, scars, limbrubs, bruises, scald, hail, birds, russeting, disease, insects or mechanical or other means.

In order to allow for variations incident to proper grading and handling, not more than 10 per cent, by count, of the cherries in any lot, may be below the requirements of this grade, but not to exceed one-half of this tolerance, or 5 per cent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 per cent, shall be allowed for cherries affected by decay.

*Unclassified* shall consist of fresh cherries which are not graded in conformity with the foregoing grade.

#### SIZE

In addition to the statement of grade, the size of the cherries in any lot may be specified in terms of minimum diameter or according to the number of cherries to the pound.

In order to allow for variations incident to proper packing, not more than 10 per cent, by count, of the cherries in any lot, may vary from the size specified.

## DEFINITIONS OF TERMS

As used in these grades:

"Well formed" means having the shape characteristic of the variety. Mature doubles shall be considered well formed cherries when each of the halves are evenly formed.

"Mature" means having reached the stage of maturity which will insure a proper completion of the ripening process.

"Damage" means that the cherries are injured to an extent readily apparent in the process of proper grading and handling. The following shall be considered as damage:

1. Heavy or unsightly scratches, limbrubs, russetting, or scars even though covering only a small area of the surface.

2. Any material discoloration or softening of the tissue caused by scald or bruises.

3. All skin breaks and cracks except a very thin line encircling the stem end of the fruit.

"Serious damage" means fresh punctures, rain cracks or other open skin breaks.

"Diameter" means the greatest dimension, measured through the center of the cherry, at right angles to a line running from the stem to the blossom end.

## Army Asks Proposals on Canned Foods

The Quartermaster Supply Officer at Fort. Mason, San Francisco, is advertising for bids on various canned foods for shipment to Honolulu, delivery to be made in sufficient time to reach San Francisco on or before August 5. Bids will be received at his office until June 29. Among articles on which bids are asked are apples, No. 2½ cans; apricots, No. 2½ cans; beans (with pork), No. 1 cans; beans (with pork), No. 2½ cans; beans, string, No. 2 cans; cherries, sweet, No. 2½ cans; corn, cream style, No. 2 cans; jam, assorted No. 2 cans (apricot, blackberry, loganberry, plum); peaches, No. 2½ cans; pears, No. 2½ cans; peas, green, American, No. 2 cans; pumpkin, No. 2½ cans; and salmon, 1-lb. cans. Cannors desiring to submit bids should write to the Quartermaster Supply Officer for Circular 28-6 Subs.

Owing to the fact that a comparatively short time elapses between the advertisement for bids and the date on which the bids are opened, cannors who desire to submit proposals to the Quartermaster Supply Officer at Fort Mason will find it advantageous to arrange to get these circular proposals direct from his office. Ordinarily, if the canner has to write to the Supply Officer for the form on which to submit bids there is little time left in which to make up the proposals.

### Italian Cherries in Brine

According to information received by the American commercial attache at Rome from the Italian Institute for Fruit Culture, the cherries used in Italy for the brine or syrup pack for export are clingstone cherries known locally as "duracine." The most important varieties are the Bigarreau Napoleon or Napoleon I (also called "Imbriam") and the Modena Durons (Modena Cling). These varieties possess the characteristics most sought after in a good packing cherry; i. e., good size, firm flesh, a tough skin, and a not too sugary juice. They may be either a clear red or a clear yellowish white in color, the red being deeper on the side exposed to the sun. Of the two varieties named, the Modena Durona, which is larger, finer, and does not run to pulp when packed, is considered the more desirable.

In order to avoid breakage to the tree and damage to the cherries intended to be packed in brine, the fruit is gathered by hand. It is then placed in wooden boxes and these in turn are kept for twelve hours in hermetically sealed chambers where the fruit is bleached by the action of sulfur fumes or sulfur dioxide. The cherries are then pitted, and after having been carefully sorted according to size, are packed in casks in a brine solution containing a small percentage of sulfurous acid. The sorting is done by hand and the fruit is classified according to its diameter, which ranges from 16 to 22 millimeters (from 3/5 to 9/10 of an inch). The brine solution contains about 0.7 per cent sulfur dioxide and 1.5 per cent salt. The casks have a net content varying from 220 to 297 pounds.

All cherries exported to the United States are packed in brine, whereas for shipment to England and the European markets the direct sugar syrup pack is used. Italy does a good export trade in preserved cherries. Great Britain is said to be the best market, followed by the United States, France, and other European countries. Official trade figures do not give cherry exports by countries of destination, but unofficial reports show that Italy exports from 100,000 to 150,000 barrels annually of cherries packed in brine. The United States is said to take about four and a quarter million pounds, of which over two million are shipped from July 1 on. First quality cherries packed in brine were quoted during July and August of last year at from \$10 to \$12.50 per 100 pounds, f. o. b. Naples; the cheaper grades at about \$4.40 per 100 pounds. A satisfactory crop is expected this year, and higher prices are anticipated.

### **Navy Department Seeks Bids on Canned Foods**

The Navy Department is asking for bids, to be opened June 21, 1927, on the following canned foods: Apricots, 800,000 pounds for delivery at Hampton Roads; raisins, 80,000 pounds for delivery at Mare Island; salmon, 60,000 pounds for delivery at Mare Island, and 60,000 pounds for delivery at Puget Sound.

The Department is also asking for bids, to be opened August 2, 1927, on 500,000 pounds of canned figs, 200,000 pounds for delivery at Hampton Roads and 300,000 pounds for delivery at Mare Island.

Copies of schedules on which to submit bids may be obtained upon application to the Bureau of Supplies and Accounts, Navy Department, Washington, D. C.

### **Public Health Aspects of Food Preservation**

A paper read by Dr. Carl R. Fellers before the Food and Drugs Section of the American Public Health Association on public health aspects of food preservation is reproduced in the Association's Journal for May. The author's summary of the paper follows:

To summarize, the principal methods of food preservation are canning, pasteurizing, drying, smoking, cold storage and freezing, use of such substances as salt, vinegar, sugar and chemical preservatives, fermentation, mechanical agents, and combinations of these.

The principle of using sound, fresh and clean raw products is essential to the success of all methods of preservation. Likewise clean, disease-free workmen handling the food in a sanitary manner, in clean surroundings is another essential common to every method.

Similarly after the process, all preserved foods must again be protected against extraneous contamination. By far the most important methods in commercial use are the use of heat in canning, pasteurizing, smoking and drying foods. The principal public health aspect of canning lies in the destruction of possibly harmful bacteria by a process or cook of sufficiently high temperature and held for a sufficient length of time. Although some sound canned foods are not sterile, this is no cause for alarm because of the harmless character of nearly all these organisms. Botulism outbreaks are rare and are confined chiefly to home-canned foods, though commercially canned foods are occasionally implicated.

It has been pointed out that all empty containers should be thoroughly cleaned before packing food therein due to danger of introducing resistant and harmful organisms by this means.



Occupational accidents, dermatoses and infections due to handling certain foods and non-enforcement of the eight-hour law for women in canneries are additional public health phases of the preservation industry.

The presence of thermostable toxins of the paratyphoid-enteritidis group in canned foods has been reported, but the data are not yet sufficiently convincing to state with certainty just how serious this menace may be.

Many decomposed products aside from being offensive and repulsive to the senses, do not have the public health significance formerly attributed to them.

Researches have proved that the vitamins, particularly the anti-scorbutic factor, are not greatly injured in the process of canning foods. From a health standpoint, this is a very important finding to the entire nation.

The canning guides, bulletins, circulars and recipes distributed by state agencies, magazines, women's clubs and manufacturers of canning equipment contain many erroneous statements and faulty methods which have been directly responsible for several outbreaks of botulism besides causing great losses through spoilage of good human food. Accurate and safe directions for preserving food products should be prepared by state colleges, and similar agencies in order that any present faulty, unsafe methods may be rectified.

Adulteration of canned, dried or smoked food is at present of minor significance from a public health standpoint. This is due largely to excellent law enforcement by the several federal and state food officials.

Dried foods and cold-stored foods likewise present few public health problems.

#### British Weights Regulations

Regulations prescribing the manner of marking indications of weight on pre-packed articles, as required by the British Sale of Foods (Weights and Measures) Act, are now under consideration by the Board of Trade. The first draft of these regulations was submitted to trade associations and interested parties so that they might make such criticisms and suggestions as they deemed appropriate. It is understood that because of the various protests filed there may be considerable changes in the regulations before their final adoption. It is probable that a period of six months will elapse after the issuance of the order and the date they will be effective.

#### Car Loadings

Loadings of revenue freight for the eighth week so far this year again exceeded one million cars for the week ended May

28, the total loadings being 1,026,397 cars, a decrease of 54,339 cars under the corresponding week last year, but an increase of 113,310 cars over the corresponding week two years ago.

#### **Mosaic of Raspberries**

Mosaic-free stock and roguing of standard varieties are recommended in Bulletin 543 of the Geneva Experiment Station as practicable methods of avoiding loss from mosaic in western, central and northern New York. This bulletin, which presents the results of five years' study of the mosaic, states:

"Control of mosaic by roguing in Cuthbert, Herbert, June, and Ontario was successful at Geneva, the annual amount of mosaic being less than 2 per cent. Cuthbert, June, and Ontario stock from the same sources showed an average of 10 to 30 per cent mosaic after growing for one season in rogued plats in the lower Hudson River Valley. In a planting of over 35 varieties of red and purple raspberries at Geneva rogued for five seasons, the average annual amount of mosaic was reduced from 30 to about 4 per cent. Twenty-four of the varieties were free from mosaic in the fifth season (1926).

"Precautions against dispersing aphids in roguing and cultivating are emphasized. The success of these methods of avoiding loss from mosaic depends upon the experience of growers. More desirable dessert and canning varieties which are not subject to mosaic are needed as an ideal solution of the mosaic problem."

#### **Suspends Proposed Increase in Freight Rate**

The Interstate Commerce Committee has suspended until January 8, 1928, the operation of certain schedules proposing to eliminate present routing in connection with the rate on canned goods, carloads, from Tellico Plains, Tenn., to Nashville, Tenn., via the Louisville & Nashville R. R.-Cartersville, Ga.-Seaboard Air Line Ry., Wellington, Ala., thence the Louisville & Nashville R. R. via Boyles, Ala. The proposed change would result in increased rates to destinations intermediate to Nashville.

#### **Supreme Court to Review Flexible Tariff Act Case**

The United States Supreme Court on June 6 granted a writ of certiorari calling before it the appeal from a decision of the United States Court of Customs Appeals upholding the flexible tariff provisions of the Tariff Act of 1922. On the same day the Supreme Court adjourned until next Fall, so that it may be that this case will not come before it for argument for a considerable time.